NQ50C7935ES

Combi Steam Built-in Oven

user manual

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ENGLISH

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SAMSUNG

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG oven. Your Owner's Instructions contain valuable information on cooking with your oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in **minor personal injury or property damage**.

⚠	Warning; Fire hazard	⚠	Warning; Hot surface
⚠	Warning; Electricity	⚠	Warning; Explosive material
⃠	Do NOT attempt.	✋	Do NOT touch.
🔧	Do NOT disassemble.	★	Follow directions explicitly.
🔌	Unplug the power plug from the wall socket.	⏚	Make sure the machine is grounded to prevent electric shock.
☎	Call the service center for help.	✎	Note
☛	Important		

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING

☛ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

☛ Children should be supervised to ensure that they do not play with the appliance.

☛ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

★ Appliance should allow to disconnection of the appliance from the supply after installation.
The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

★ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

⊘ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

⊘ A steam cleaner is not to be used.

⊘ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

★ **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

★ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⊘ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

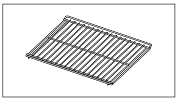
✋ The temperature of accessible surfaces may be high when the appliance is operating.

✋ The door or the outer surface may get hot when the appliance is operating.

☛ Keep the appliance and its cord out of reach of children less than 8 years.

⊘ Appliances are not intended to be operated by means of an external timer or separate remote-control system.

☛ Please put the bent up frame side to the back, in order to support the restposition when cooking big loads.



☛ Do not use oven rack for microwave oven mode.

INSTALLATION INSTRUCTIONS

General

Technical Information

Electrical Supply: 240 V ~ 50 Hz

Dimensions (w×h×d)

Set size : W 595 x H 454.2 x D 570
Built in size : W 555 x H 445 x D 548.8

This appliance complies with EU regulations.

Disposal of Packaging and Appliance

Packaging is recyclable.

Packaging may consist of the following materials:
- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene(PS rigid foam).

Please dispose of these materials in a responsible manner in accordance with government regulations.

The authorities can provide information on how to dispose of domestic appliances in a responsible manner.

Safety

This appliance should only be connected by a qualified technician. The Oven is NOT designed for use in a commercial cooking setting. It should be used exclusively for cooking food in a home setting. The appliance is hot during and after use.
Exercise caution when young children are present.

Electrical Connection

The house mains to which the appliance is connected should comply with national and local regulations. Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

Install in the Cabinet

Kitchen Cabinets in contact with the oven must be heat-resistant up to 100 °C.
Samsung will take no responsibility for damage of cabinets from the heat.

Fig1. Slide the oven partly into the recess. Lead the connection cable to the power source.

Fig2. Slide the oven completely into the recess.

Fig3. Fasten the oven using the two screws (4 X 25 mm) provoded.

Fig4. Make the electrical connection.
Check that the appliance works.

Fig1

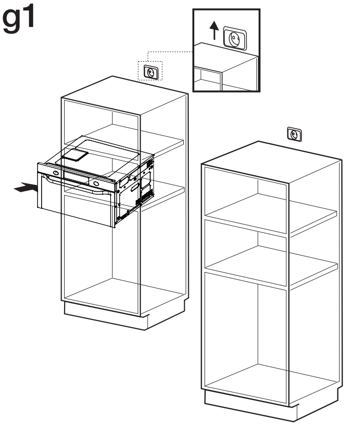


Fig3

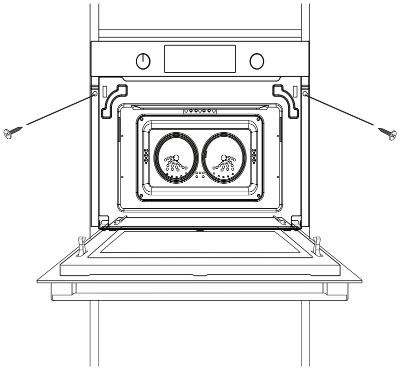


Fig2

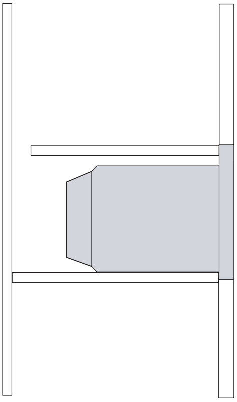
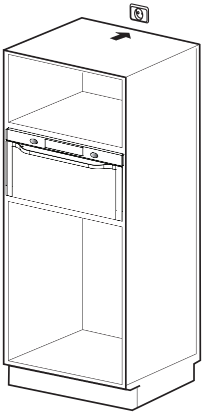
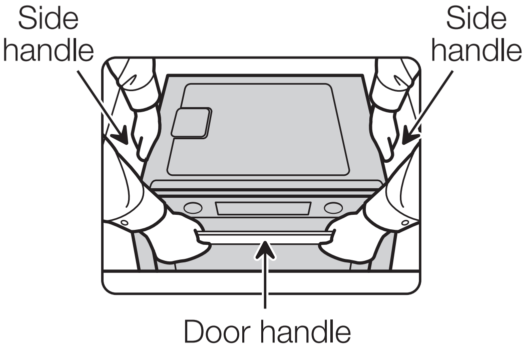


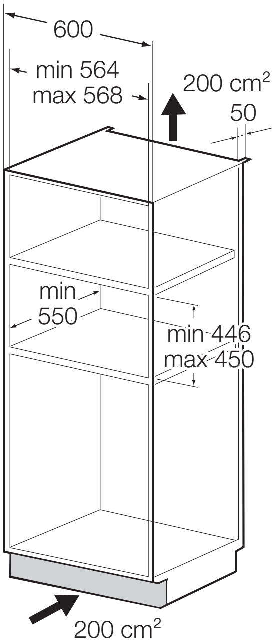
Fig4



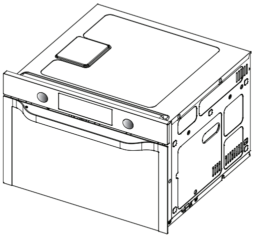
Be sure to hold the appliance with 2 side handles and door handle when unpacking the product.

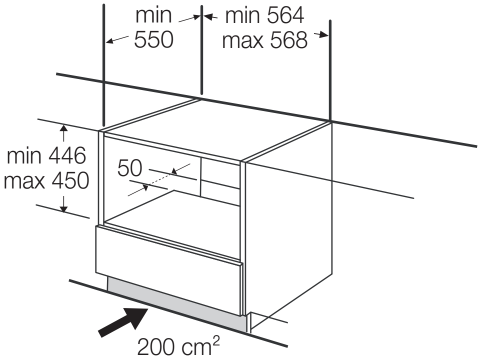

Side handle
Side handle
Door handle

Building-in dimensions

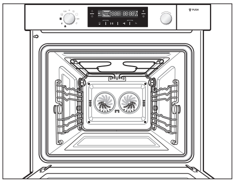

600
min 564
max 568
200 cm²
50
min 550
min 446
max 450
200 cm²

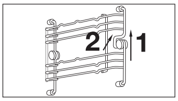
Built-under Dimensions




min 550
min 564
max 568
min 446
max 450
50
200 cm²

CLEANING YOUR OVEN





1. Cleaning inside the cavity.

- Lift up both left and right shelves at the front (1). Move them towards the middle (2) and pull them out. Wipe any leftovers from the ceiling or walls using a neutral cloth dipped in detergent.
- When completed, install both shelves back into the correct positions.
- Even solid, difficult stains or dry leftovers can be removed by using the steam clean process.

2. Cleaning the oven surface, control panel and window.

- The surface of the oven can be wiped with a wet dish towel, followed by a dry cloth to remove the water completely.
- Do not use force when cleaning the control panel as it can be damaged while cleaning.
- Clean the transparent window with a neutral detergent-dipped dish towel and then with a dry cloth until no water remains.

3. Cleaning the water tank and the tray.

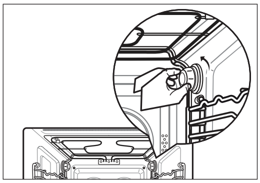
- Wipe them with a sponge dipped in a neutral detergent and then rinse them with water.

4. Cleaning the accessories.

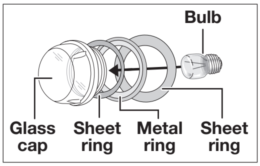
- Wipe them with a neutral detergent and dry them before inserting them back into the cooking cavity.
- Do not use force on the accessories when wiping them with a scrubber, as this may damage the coated surface.

CHANGING THE LAMP

Replacing the rear oven lamp and cleaning the glass cap



1. Take off the cap by turning counterclockwise.
2. Remove the metal ring and the sheet ring and clean the glass cap.
3. If necessary, replace the bulb with a 25 watt, 240 V, 300 °C heat - resistant oven light bulb.
4. Fit the metal and the sheet ring to the glass cap.
5. Replace the glass cap.



⚠ WARNING

☛ This appliance is intended only for domestic use.

☛ This appliance must only be used for food preparation.

★ Open the cooking compartment door carefully. Hot steam will escape.

★ Never store combustible items in the cooking compartment.

⊘ Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt.

⊘ Never take accessories out of the appliance without using oven gloves.

⊘ Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.

★ Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers. If the appliance is faulty, switch it off using the fuse in the fuse box or disconnect the appliance at the mains. Contact the after-sales service.

⊘ Do not use the cooking compartment door as a shelf.

⊘ Do not store any food in the appliance. This can lead to corrosion.

★ Use only the accessories provided. They are specially designed for your appliance.

★ When steaming in the perforated steam dish, you can insert the baking tray underneath. Dripping liquid is caught. (Steam function model only)

☛ Ovenware must be heat and steam resistant.

⊘ Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

☛ The cooking compartment in your appliance is made of enamel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual.

☛	Salts are very abrasive. If salt is deposited in the cooking compartment, rust could develop in places.
★	Acidic sauces, such as ketchup and mustard, or salted foods, e.g. cured roasts, contain chloride and acids. These affect the stainless steel surface. Clean the cooking compartment after each use.
★	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.
★	If the seal on the outside of the cooking compartment is very dirty, the cooking compartment door will no longer close properly during operation. The fronts of adjacent units could be damaged. Keep the seal clean.
⊘	Do not stand or sit on the cooking compartment door.
⊘	Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
☛	If this appliance has steam cooking function, do not operate this appliance when the water supply cartridge is damaged. (Steam function model only)
☛	When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Steam function model only)

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

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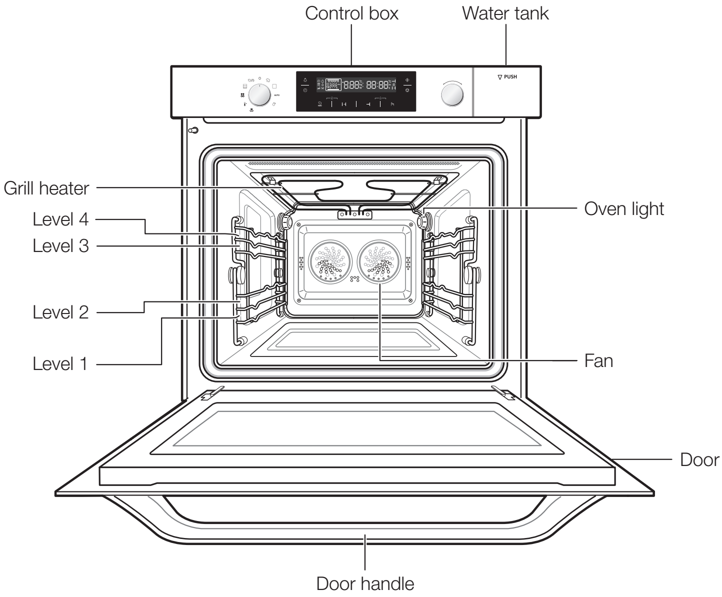
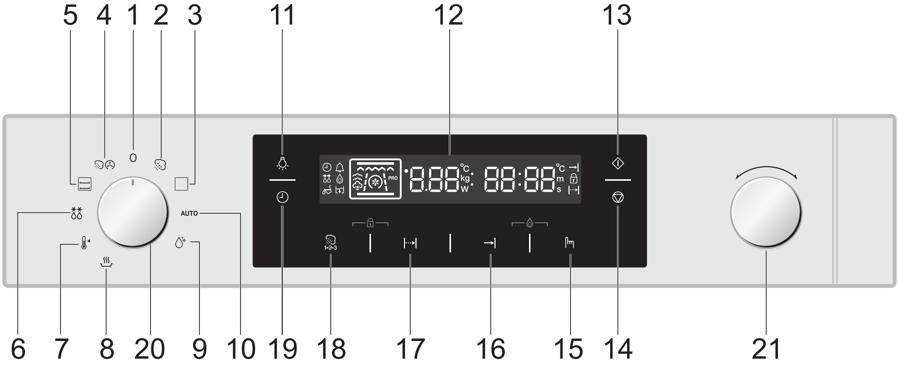
OVEN


Control box
Water tank
Grill heater
Level 4
Level 3
Level 2
Level 1
Oven light
Fan
Door
Door handle

- Shelf levels are numbered from the bottom up.
- The levels 3 and 4 are mainly used for the grill function.
- The levels 1 and 2 are mainly used for baking and roasting.
- Please refer to the Cooking Guides provided throughout this booklet to determine the appropriate shelf level for your dishes.

OVEN CONTROLS



1.	OFF	**12.**	DISPLAY
2.	STEAM MODE	**13.**	START
3.	OVEN MODE	**14.**	STOP/CANCEL
4.	COMBI STEAM MODE	**15.**	SELECT
5.	MULTI-LEVEL COOK MODE	**16.**	END TIME
6.	AUTO DEFROST MODE	**17.**	COOK TIME
7.	KEEP WARM MODE	**18.**	STEAM LEVEL
8.	REHEAT MODE	**19.**	CLOCK
9.	STEAM CLEAN MODE	**20.**	MODE SELECTOR
10.	AUTO MENU MODE	**21.**	MULTI-FUNCTION SELECTOR
11.	LAMP	**15 + 16.**	DESCALE
		17 + 18.	CHILD LOCK

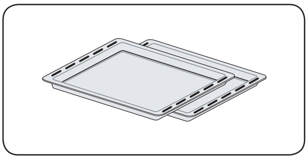
Using pop up dials

The **MODE SELECTOR** (20) and **MULTI-FUNCTION SELECTOR** (21) are pop up dials. Simply press and turn to desired setting.

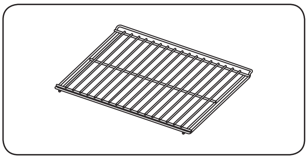
ACCESSORIES

The following accessories are provided with your Steam Oven:

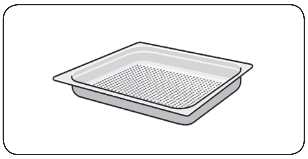
1. Baking Tray.



2. Oven Rack. (for all levels)



3. Steam dish, perforated, 40 mm deep, (useful for steam mode)



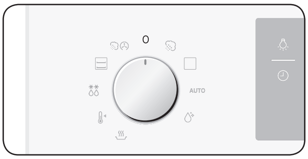
For steaming, you can place only the perforated steam dish or perforated steam dish in level 2 with the baking tray underneath.

before you begin

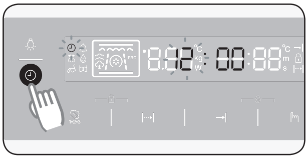
SETTING THE CLOCK

When the appliance is first plugged in, the display lights up. (example 15:15)
When connecting the power for the first time, please use the product after setting the time.

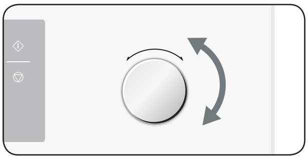
1. Turn the **MODE SELECTOR** to the “**OFF**” position.



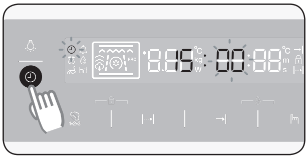
2. Press **CLOCK**. The “12” starts blinking.



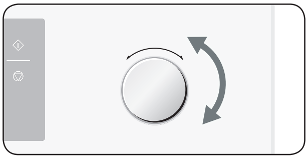
3. Turn the **MULTI-FUNCTION SELECTOR** to set the hour.



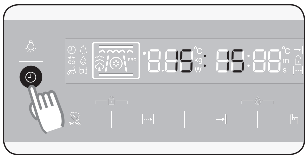
4. Press **CLOCK** again. The “00” starts blinking.



5. Turn the **MULTI-FUNCTION SELECTOR** to set the minutes.



6. Press **CLOCK** again.



If you want to change a setting after you have pressed a button, the setting starts blinking. You can only change this setting during blinking. If it has stopped blinking, you have to press the button so it will start blinking again.

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode. This facility saves electricity when the oven is not in use.

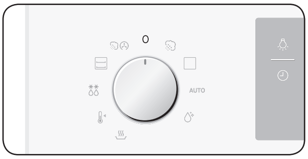
Standby mode

The oven will default to Standby mode after 10 minutes if not operated.

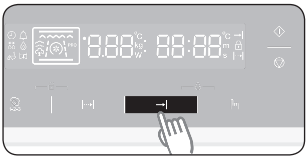
ECO mode

In ECO mode, the current time is not displayed. You cannot use the oven.

1. Turn the **MODE SELECTOR** to “**OFF**” position.



2. Press **END TIME** for 3 seconds.
   While in ECO mode, the display is turn off and the oven cannot used.

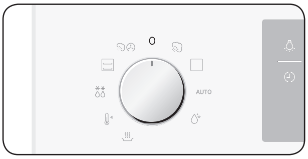


3. To remove ECO mode, open the door or press any button. And then the display is switched on again. The oven is ready for use.

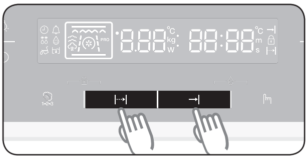
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes. Oven Lamp will be turned off after 5 minutes with door open condition.

SWITCHING OFF THE BEEPER

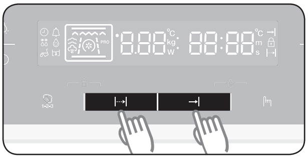
1. Turn the **MODE SELECTOR** to “**OFF**” position.



2. To switch the beeper off, press **COOK TIME** and **END TIME** at the same time and hold for 3 seconds.



3. To switch the beeper back on, press **COOK TIME** and **END TIME** again at the same time and hold for 3 seconds.

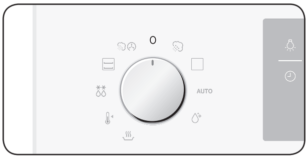


CHILD SAFETY LOCK

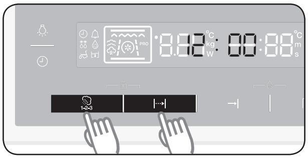
The oven’s Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

To Lock the Oven

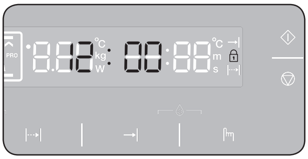
1. Turn the **MODE SELECTOR** to “**OFF**” position.



2. Press **STEAM LEVEL** and **COOK TIME** at the same time and hold for 3 seconds.

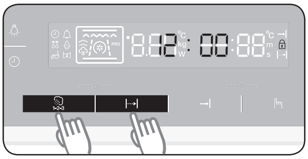


3. A lock symbol appears in the display, indicating that all functions are locked.

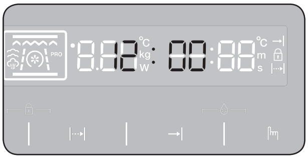


To Unlock the Oven

1. Turn the **MODE SELECTOR** to “**OFF**” position. Press **STEAM LEVEL** and **COOK TIME** at the same time and hold for 3 seconds.

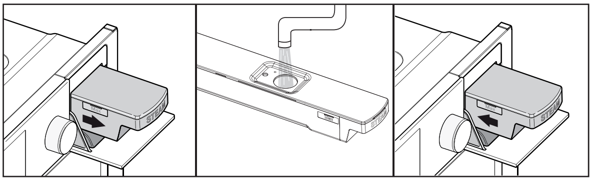
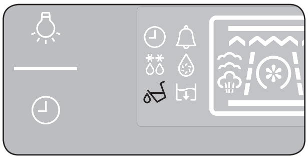


2. The Lock symbol disappears in the display, indicating that all functions are unlocked.



FILLING THE WATER TANK

You will see the water tank on the right-hand side. Only fill the tank with fresh tap water or with still bottled water. If your water is very hard, we recommend that you use softened water (see also “Water hardness”).

Caution	Do not fill the water tank with distilled water or any other liquids.
Fill the water tank before each use	Push the steam door to open it. Lift the water tank over the interlock and pull the tank out of the appliance. Open the lid and fill the water tank with cold water up to the “Max” mark. If you use the measuring jug to fill the water tank, you don’t have to pull the water tank completely out of the appliance. Close the lid until you feel it engage. Slide the water tank back until it engages. 
Empty the water tank after each use	Pull the water tank out of the appliance slowly. Pulling it out quickly may cause water to spill. Hold the water tank horizontally, so that no remaining water can drip out of the valve seat. Empty out the water. Thoroughly dry the water tank in the appliance and the seal in the lid.
“Fill water tank” display	If the water tank is empty, a signal sounds. A symbol appears in the display (see the below picture). The operation is interrupted. 1. Take out the water tank, fill to the “Max” mark and reinsert. 2. Press **START**. 

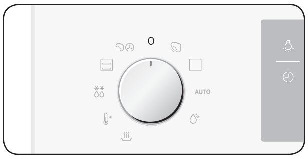
SETTING THE WATER HARDNESS

It is necessary to descale your appliance at regular intervals. This is the only way to prevent damage.
Your appliance has a system that automatically displays when it needs descaling. It is preset to a water hardness 3. Change the value of water type in your home.

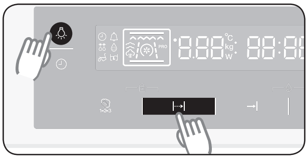
Checking the Water Hardness

Information on the hardness of the water in your area can be obtained from the local water board.

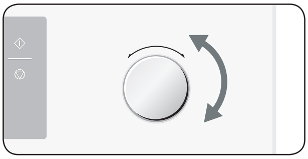
1. Turn the **MODE SELECTOR** to “**OFF**” position.



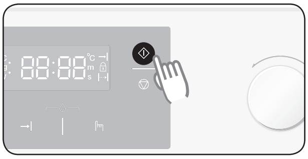
2. Press **LAMP** and **COOK TIME** at the same time.



3. Turn the **MULTI-FUNCTION SELECTOR** to the desired water hardness.



4. Press **START**.
   - The appliance is now programmed to provide the descaling warning when necessary, based on the actual hardness of the water.



Display	Type	PPM	French deg. (°df)	German deg. (°dH)
H1	Soft Water	0-105	0-11	0-6
H2	Medium Soft water	125-230	12-23	7-13
H3 (Default)	Medium Hard Water	250-350	24-36	14-20
H4	Hard Water	> 375	> 37	> 21

oven use

TYPES OF HEATING

The following table represents the various oven modes and settings of your oven.
Use the cooking guide tables for those modes as guidelines for cooking.

Steam Mode

	Steam (use the button ‘steam level’ to set steam level 1, 2 or 3) Food is cooked by steam provided by the steam generator and injected into the cavity by several jet nozzles. This mode is suitable for steaming food like vegetables, fish, eggs, fruits and rice. When cooking by using this mode, always fill the water tank with fresh water. Suggested temperature: 100 °C
	Steam + Convection (use the button ‘steam level’ to set steam level 1, 2 or 3) Food is cooked by fan oven mode and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval. This mode is suitable for baking pastries, such as puff pastry, apple pies, brioches, yeast buns, bread rolls, croissants, baguettes and yeast cakes. The superheated steam will provide a nice crisp, shiny surface and fluffy structure. Meat roasts and fish will keep a more juicy texture inside. When cooking with this mode always fill the water tank with fresh water. Suggested temperature: 180 °C
	Reheat (use the button ‘steam level’ to set steam level 1, 2 or 3) Food is reheated by fan oven mode and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval. This mode is suitable for plated meals. Dishes can be gently reheated without dry out. When reheating with this mode always fill the water tank with fresh water. Suggested temperature: 100 °C

Oven Mode

(✻)	**Convection** Food is heated by hot air from the left and right sides of the oven. This setting provides uniform heating and is ideal for baking. Suggested temperature: 180 °C
▔ (✻)	**Roasting (Convection + Top)** Hot air and top heating element combine, making this setting ideal for crisping and browning. Especially recommended for meats. Suggested temperature: 180 °C
▔ ▁	**Conventional** Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting. Suggested temperature: 200 °C
^^^^	**Grill** Food is heated by the top heating element. Suggested temperature: 220 °C
^^^^ ✻	**Fan Grill** The heat generated by the top heating elements is distributed by the fan. This mode can be used for grilling meat and fish. Suggested temperature: 220 °C
(✻) ▁	**Pizza (Convection + Bottom)** Hot air and the bottom heating element combine so food can be crisped and browned. Suggested temperature: 180 °C
▔ (✻) ▁	**Intensive (Top + Bottom + Convection)** This mode activates all heating elements such as top, bottom and convection fan alternately.The heat is distributed evenly in the oven. This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies. Suggested temperature: 180 °C
▔ (✻) PRO	**ProRoasting** This mode includes an automatic heating-up cycle over 200 °C. The top heater and the convection fan is operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of preselection. This process is done while the top and the bottom heaters are operating. This mode is suitable for meat roasts, poultry and fish. Suggested temperature: 100 °C
^^^^ (✻) ▁	**ECO Convection Setting** This mode uses the optimized heating system so that you save the energy during cooking your dishes. The cooking time will be increased a little but you can achieve the even baking results without the burning on your dishes. Suggested temperature: 180 °C **Note :** The energy efficiency class of the ECO Hot Air mode of heating shall be determined in accordance with EN50304.

Multi-level Cook Mode

	Multi-level cook is available for when you wish to cook a larger quantity of food on two levels. The entire oven cavity may then be utilized. For example, cooking two trays of biscuits. Suggested temperature: 180 °C

Keep Warm Mode

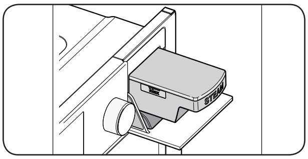
	The food will be kept warm by help of the heat, provided by the bottom heating element. (Do not keep food warm for longer than 2 hours. Warm food spoils more quickly.) Temperature: 70 °C

Automatic Functions

AUTO	**Auto Menu mode** 35 pre-programmed auto menu settings can be selected for your convenience. Time and temperature will be set automatically. You simply select programme and weight your dish and start the steam cooking process.
	Auto Defrost mode 5 pre-programmed auto defrost settings can be selected for your convenience. Time and temperature will be set automatically. You simply select the programme and the weight of your dish and start the speed cooking process.
	Steam clean By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 10 minutes time.

USING THE STEAM MODE

1. Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



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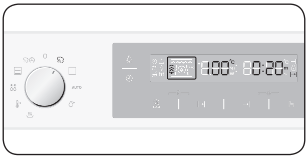
2. Turn the **MODE SELECTOR** to Steam mode position (default cook time 20 min. temperature 100 °C).



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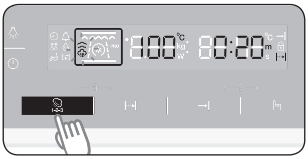
3. Press **STEAM LEVEL** and set the steam level 1, 2 and 3.



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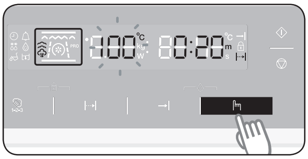
4. Press **SELECT**. The temperature is blinking.



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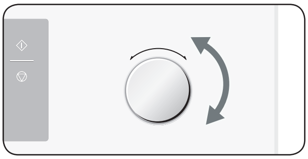
5. During Blinking, turn the **MULTI-FUNCTION SELECTOR** and set the temperature.



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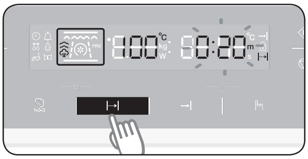
6. Press **COOK TIME**. The cook time is blinking.



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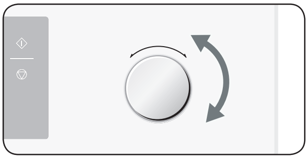
7. During Blinking, turn the **MULTI-FUNCTION SELECTOR** and set the cook time.



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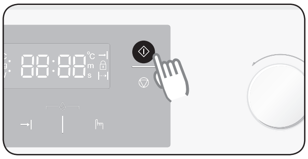
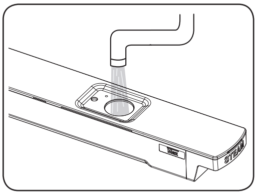
8. Press **START**.



If there is too little water while cooking, you will see the symbol in the display along with a beep being played. Add water into the tank and press **START** to continue with the steaming.

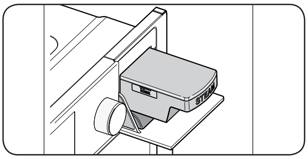
- You can add water into the tank at any time while cooking.



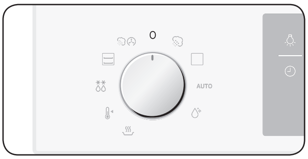
1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
    - Cooking time: press **COOK TIME** and then turn the **MULTI-FUNCTION SELECTOR**.
    - Temperature: press **SELECT** and then turn the **MULTI-FUNCTION SELECTOR**.
2) In Steam mode settings, the steam heating elements switch off and on throughout cooking to regulate the temperature.
3) Be careful when removing the plate as it is hot. First leave the door a little open to allow the hot steam to escape. Pay attention to the steam outlets as well.
4) When you have finished cooking, pour out the water in the drip tray and empty the tank.
5) Dry the cooking cavity with a dry cloth if there is any remaining water.
6) The cooling fan (10 minutes) and drain pump (10 sec.) always work after a steaming process. However, this is not a malfunction and you do not need to worry about this.

Remove the remnant water.

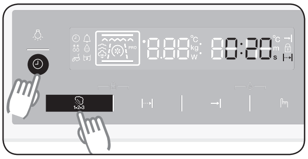
1. After finish the steam mode, empty the water tank and place it back.



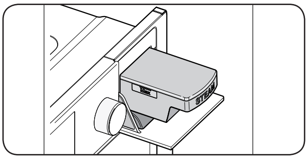
2. Turn the **MODE SELECTOR** to the “**OFF**” position.



3. Press **CLOCK** and **STEAM LEVEL** at the same time and hold for 2 seconds. The oven starts removing the remnant water and displays 20 seconds.



4. Remove the water tank and empty any remnant water.

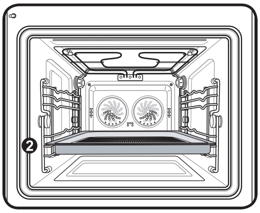


Steam Mode Setting

Food is cooked by steam provided by the steam generators and injected into the cavity by two jet nozzles.

Perforated steam dish, is usually placed on level ❷.

* Temperatures Setting: 40-100 °C



* Please ensure that (glass) baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking Guide

Use settings and times in this table as guide lines for steaming.
We recommend to always fill the water tank with fresh water to the maximum level.
Sometimes you can use the baking tray on bottom for collecting condensation, for example fish fillet.

Food Item	Steam mode (°C)	Time (min.)	Accessory (shelf level)
Broccoli Florets	100	12-16	Steam dish, perforated (2)
Whole carrots	100	25-30	Steam dish, perforated (2)
Sliced Vegetables (pepper, courgettes, carrots, onions)	100	15-20	Steam dish, perforated (2)
Green Beans	100	20-25	Steam dish, perforated (2)
Asparagus	100	10-15	Steam dish, perforated (2)
Whole Vegetables (artichokes, whole cauliflower, corn on the cob)	100	25-35	Steam dish, perforated (2)
Peeled Potatoes (cut into quarters)	100	25-35	Steam dish, perforated (2)
Fish fillet (2 cm thickness)	80	15-20	Steam dish, perforated (2)
Prawns (raw/uncooked)	100	10-14	Steam dish, perforated (2)
Chicken Breast	100	23-28	Steam dish, perforated (2)
Boiled Eggs (hardboiled)	100	15-20	Steam dish, perforated (2)

Food Item	Steam mode (°C)	Time (min.)	Accessory (shelf level)
Frozen Yeast Dumplings	100	25-30	Steam dish, perforated (2)
White Rice (basmati or pandan) (Use a flat pyrex dish, add double quantity of water)	100	30-35	Oven rack (2)
Milk Rice (Use a flat pyrex dish, add double or four times quantity of milk)	100	40-50	Oven rack (2)
Fruit Compote (use a flat round glass pyrex, add 1 teaspoon sugar and 2 tbsp. water)	100	25-35	Steam dish, perforated (2)
Flan/Crème (6 dessert dishes, each 100 ml, cover dishes with foil)	90	20-30	Steam dish, perforated (2)
Egg Custard (use a large flat glass pyrex dish, cover dish with foil)	90	30-40	Steam dish, perforated (2)

Two Level Steam Cooking

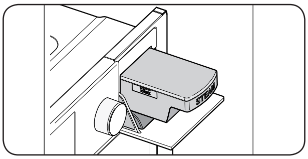
Use settings and times in this table as guide lines for steam cooking.
We recommend to always fill the water tank with fresh water to the maximum level. If you have different food with a similar preparation time, you can put all the items in the oven at the same time. Otherwise put in first the item with the longest preparation time.
Put one tray on level 2 and the oven rack on level 4.

Food Item	Steam mode (°C)	Time (min.)	Accessory (shelf level)
2-level cooking: Dual Meals (fish fillets/sliced vegetables)	100	15-20	Oven rack (4) / Steam dish, perforated (2)
2-level cooking: Dual Meals (chicken breasts/ whole vegetables)	100	25-30	Oven rack (4) / Steam dish, perforated (2)

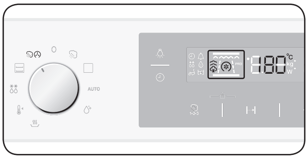
We recommend to use a flat pyrex dish on oven rack.

USING THE COMBI STEAM MODE

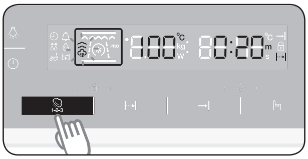
1. Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



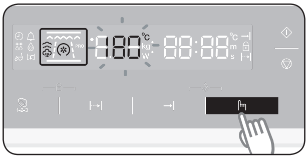
2. Turn the **MODE SELECTOR** to Combi Steam mode position (default: 180 °C).



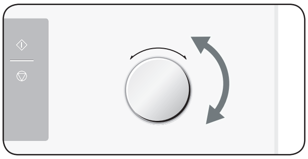
3. Press **STEAM LEVEL** and set the steam level 1, 2 and 3.



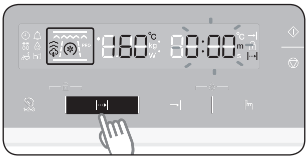
4. Press **SELECT**. The temperature is blinking.



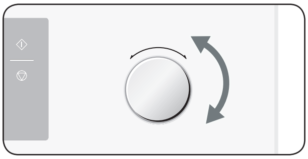
5. During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired temperature.



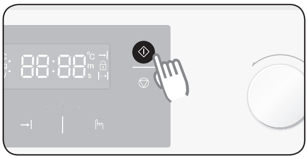
6. Press **COOK TIME** to set the desired cooking time. The time is blinking.



7. Turn the **MULTI-FUNCTION SELECTOR** and set the desired cooking time.



8. Press **START**.



1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
   - Cooking time: press **COOK TIME** and then turn the **MULTI-FUNCTION SELECTOR**.
   - Temperature: press **SELECT** and then turn the **MULTI-FUNCTION SELECTOR**.

2) In Combi Steam Mode settings, the top bottom and steam heating elements switch off and on throughout cooking to regulate the temperature.

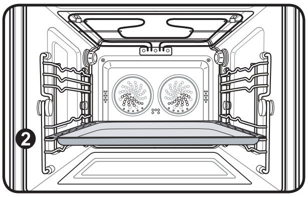
When using the Combi Steam mode, be sure that the baking dishes are suitable for 100-230 °C cooking temperatures.

Combi Steam Mode Setting

Food is cooked by Fan oven mode and the help of steam. The steam is provided by the steam generators and injected into the cavity by interval.

Place the baking tray on level ❷.

* Temperatures Setting: 100-230 °C



* Please ensure that (glass) baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking Guide

Use settings and times in this table as guide lines for baking and roasting.
We recommend to always fill the water tank with fresh water to the maximum level.

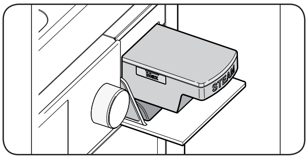
Food Item	Combi steam mode (°C)	Steam level	Time (min.)	Accessory (shelf level)
Puff Pastry Stripes (add grated cheese)	200	1	15-20	Baking tray (1)
Croissants (all ready made croissant dough)	180	1	17-23	Baking tray (1)
Homemade Bread	180 (preheating)	2	30-40	Oven rack (1)
Vegetable Gratin / Potato Gratin	160-180	2	35-50	Oven rack (2)
Roast Beef, 1 kg Medium-welldone	1st stage : 180 2nd stage : 180 (preheating)	3 3	1st stage : 25-35 2nd stage : 25-35	Oven rack (2) / Baking tray (1)
Oven Fish	200 °C	3	20-25	Oven rack (2) / Baking tray (1)
Whole Chicken	1st stage : 210 2nd stage : 210	3	1st stage : 30-40 2nd stage : 20-30	Oven rack (2) / Baking tray (1)

Food Item	Combi steam mode (°C)	Steam level	Time (min.)	Accessory (shelf level)
Chicken Pieces	1st stage : 210 2nd stage : 210	3	1st stage : 20-30 2nd stage : 20-30	Oven rack (2) / Baking tray (1)

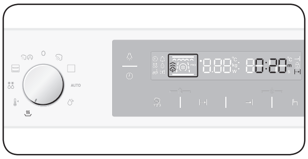
- To turnover is recommended between 1st stage and 2nd stage.
- If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

USING THE REHEAT MODE

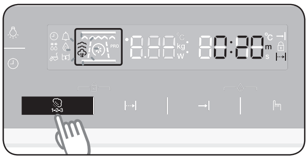
1. Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



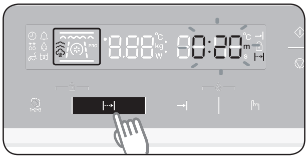
2. Turn the **MODE SELECTOR** to Reheat Mode position ♨ (default: 20 min.).



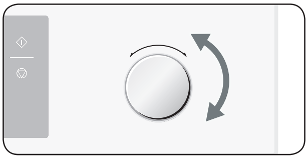
3. Press **STEAM LEVEL** and set the steam level 1, 2 and 3.



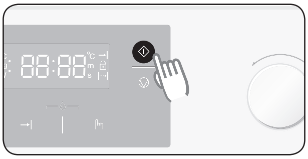
4. Press **COOK TIME**. The cook time is blinking.



5. During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired cooking time.



6. Press **START**.



Reheat Guide ♨

Use settings and times in this table as guide lines for reheating.
We recommend to always fill the water tank with fresh water to the maximum level.
Use settings and times in this table with steam level 3 as guide lines for steaming.

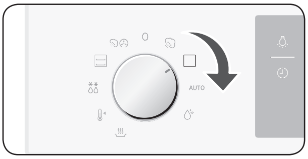
Food Item	Mode	Time (min.)	Accessory (shelf level)
Plated Meal (250-500 g)	Reheat	13-19	Steam dish, perforated (2)
2-level reheating: Plated Meals (two plated meals, each 250-500 g)	Reheat	17-23	Oven rack (4) / Steam dish, perforated (2)

USING OVEN MODE

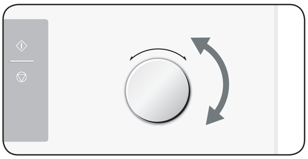
Nine settings are available under this mode. Check Cooking Guides on pages 32~40 to determine appropriate setting.

Setting Oven Mode

1. Turn **MODE SELECTOR** to oven mode position.



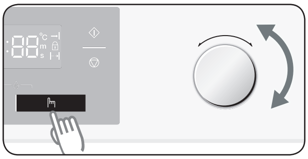
2. Turn **MULTI-FUNCTION SELECTOR** to desired oven mode. The oven mode and recommended temperature will be displayed (Default: Convection mode).



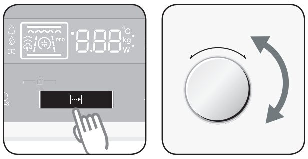
DISPLAY	COOKING MODE	DEFAULT TEMP
⊛	Convection	180 °C
⊛	Roasting (Convection + Top)	180 °C
☐	Conventional	200 °C
〰	Grill	220 °C
〰 ✻	Fan Grill	220 °C

⊛	Pizza (Convection + Bottom)	180 °C
⊛	Intensive (Top + Bottom + Convection)	180 °C
⊛ PRO	ProRoasting	100 °C
⊛	Eco Convection	180 °C

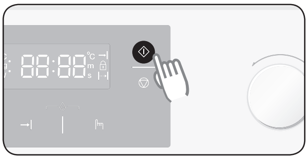
3. To change temperature, press **SELECT** and turn **MULTI-FUNCTION SELECTOR** to set desired temperature.
   If the blinking has already stopped before you have set the temperature, press **SELECT** again and then turn the **MULTI-FUNCTION SELECTOR**.



4. To set cooking time, press **COOK TIME** and turn **MULTI-FUNCTION SELECTOR** to set desired cooking time.
   - Cooking time setting: Max. 10 hours.



5. Press **START**.



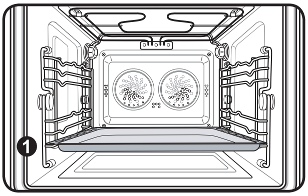
1) During cooking, **COOK TIME** and **TEMPERATURE** are available to change the setting.
2) In Oven Mode settings, the convection heater and top and bottom heating elements switch off and on throughout cooking to regulate the temperature.

Convection Setting

Food is heated by hot air from two fans which located in center of the oven. This setting provides uniform heating and is ideal for baking.

Place the baking tray on Level ❶ or ❷.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with convection mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Hazelnut Cake Square Mould	1	160-170	1:00-1:10	Oven rack
Lemon Cake Ring- Shaped or Bowl Mould	1	150-160	0:50-1:00	Oven rack
Sponge Cake	1	150-160	0:25-0:35	Oven rack
Fruit Flan Base	1	150-170	0:25-0:35	Oven rack
Flat Streusel Fruit Cake (Yeast Dough)	2	150-170	0:30-0:40	Baking tray
Croissants	1	170-180	0:10-0:15	Baking tray
Bread Rolls	1	180-190	0:10-0:15	Baking tray
Cookies	2	160-180	0:10-0:20	Baking tray
Oven Chips	2	200-220	0:15-0:20	Baking tray

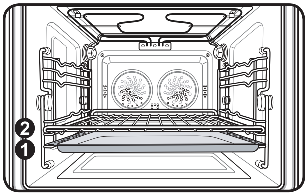
Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Roasting (Convection + Top) Setting

Hot air and top heating element combine, making this setting ideal for crisping and browning. This setting is especially recommended for cooking meats.

When cooking meat, place on oven rack on Level ❷ and set baking tray on Level ❶ to catch drippings.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for roasting.
We recommend to preheat the oven using Roasting (Convection + Top) mode. Put meat on oven rack, follow shelf level advice in the table and use baking tray as oil pan on level 1.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Beef roast beef / 1 kg medium	2 / 1	170-190	1:00-1:30	Oven rack / Baking tray
Pork shoulder joint / Roll 1 kg	2 / 1	180-200	1:30-2:00	Oven rack / Baking tray
Lamb roast lamb / Leg of lamb 0.8 kg	2 / 1	190-210	0:50-1:20	Oven rack / Baking tray
Chicken whole Chicken 1 kg	2 / 1	170-190	0:50-1:10	Oven rack / Baking tray
Fish whole trouts 2 pcs / 0.5 kg	2 / 1	170-180	0:30-0:40	Oven rack / Baking tray
Duck breast 0.3 kg	2 / 1	180-200	0:25-0:35	Oven rack / Baking tray

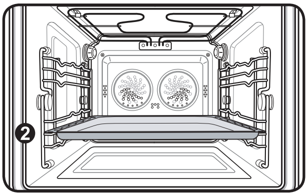
Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Conventional Setting

Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting.

Baking tray or oven rack is usually placed on Level ❶ or ❷.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Conventional mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Lasagne	2	200-220	0:20-0:25	Oven rack
Vegetables Gratin	2	180-200	0:20-0:30	Oven rack
Potato Gratin	2	180-200	0:40-1:00	Oven rack
Frozen Pizza Baguettes	2	160-180	0:10-0:15	Baking tray
Marble Cake	1	160-180	0:50-1:10	Oven rack
Loaf Cake	1	150-170	0:50-1:00	Oven rack
Muffins	1	180-200	0:20-0:30	Oven rack
Cookies	2	180-200	0:10-0:20	Baking tray

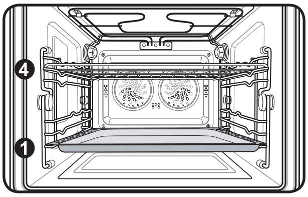
Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Grill Setting

Food is heated by the top heating elements.

For grilling, oven rack is usually placed on Level ❹ or Oven rack with baking tray on Level ❹ and Level ❶.

* Temperatures Setting: 150-250 °C



* Please ensure that glass baking dishes are suitable for 150-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

Food Item	Shelf level	1st side time (h)	2nd side time (h)	Accessory
Kebab Spits	4 / 1	0:08-0:10	0:06-0:08	Oven rack / Baking tray
Pork Steaks	4 / 1	0:07-0:09	0:05-0:07	Oven rack / Baking tray
Sausages	4 / 1	0:06-0:08	0:06-0:08	Oven rack / Baking tray
Chicken Pieces	4 / 1	0:20-0:25	0:15-0:20	Oven rack / Baking tray
Salmon Steaks	4 / 1	0:08-0:12	0:06-0:10	Oven rack / Baking tray
Sliced Vegetables	4	0:15-0:20	-	Baking tray
Toast	4	0:02-0:03	0:01-0:02	Oven rack
Cheese Toasts	4	0:03-0:05	-	Oven rack

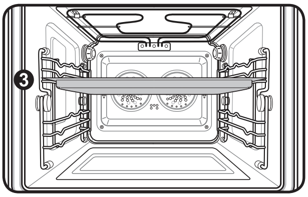
Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.
To turnover is recommended between 1st stage and 2nd stage.

Fan Grill Setting

The heat generated by the top heating element is distributed by the fan. This mode can be used for grilling meat, fish, poultry and vegetables. It is not necessary to turn over food and it will get the crispy texture.

For grilling, oven rack or baking tray are usually placed on Level ❸.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

Food Item	Shelf level	Time (h)	Accessory
Sausages	3	0:08-0:10	Oven rack
Potato wedges	3	0:20-0:25	Oven rack
Frozen oven chips	3	0:15-0:20	Baking tray
Frozen Croquettes	3	0:20-0:25	Baking tray
Frozen Nuggets	3	0:15-0:20	Baking tray
Salmon Steak	3 / 1	0:15-0:20	Oven rack / Baking tray
Fish fillet	3 / 1	0:12-0:17	Oven rack / Baking tray
Whole fish	3 / 1	0:15-0:20	Oven rack / Baking tray
Chicken pieces	3 / 1	0:30-0:40	Oven rack / Baking tray

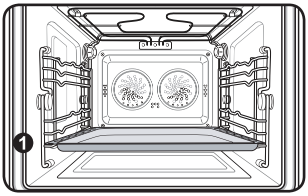
Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Pizza (Convection + Bottom) Setting

Hot air and the bottom heating element combine to heat food. This is a useful setting for crisping and browning.

Baking tray or oven rack is often used on Level ❶.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Pizza (Convection + Bottom) mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Homemade Pizza	1	200-220	0:20-0:25	Baking tray
Chilled Pre-baked Quiche / Pie	1	180-200	0:10-0:15	Oven Rack
Frozen Self Rising Pizza	1	180-200	0:15-0:20	Baking tray
Frozen Pizza	1	200-220	0:15-0:20	Oven Rack
Chilled Pizza	1	180-200	0:08-0:15	Baking tray
Apple pie	1	160-180	1:10-1:20	Oven Rack
Puff Pastry, apple filling	1	180-200	0:10-0:15	Baking tray

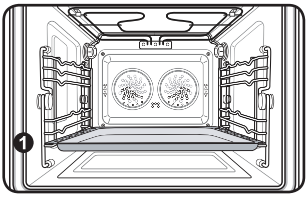
Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Intensive (Top + Bottom + Convection) Setting

This mode activates all heating elements such as upper, lower and convection fan alternately. The heat is distributed evenly in the oven. This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies.

Baking tray or oven rack is often used on Level ①.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Intensive (Top + Bottom + Convection) mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Lasagne 2 kg	1	180-200	0:20-0:30	Oven rack
Vegetables Gratin 2 kg	1	160-180	0:40-0:60	Oven rack
Potato Gratin 2 kg	1	160-180	1:00-1:30	Oven rack
Beef Roast Beef / 2 kg Medium	2 / 1	160-180	1:00-1:30	Oven rack / Baking tray
Duck Whole / 2 kg	2 / 1	180-200	1:00-1:30	Oven rack / Baking tray
2 Chickens Whole / 1.2 kg each	2 / 1	200-220	1:00-1:30	Oven rack / Baking tray

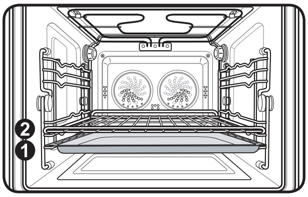
Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.
Turnover is not necessary but you can get the better results if you turnover at half time.

ProRoasting Setting

This mode includes an automatic heating-up cycle over 200 °C.
The top heater and the convection fan is operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of preselection.
This process is done while the top and the bottom heaters are operating.
This mode is suitable for meat roasts, poultry and fish.

Baking tray or oven rack is often used on Level ❷ and ❶.

* Temperatures Setting: 40-150 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Roast beef	2 / 1	60-80	3:30-4:30	Oven rack / Baking tray
Pork roast	2 / 1	70-90	3:30-4:00	Oven rack / Baking tray
Duck breast	2 / 1	60-80	1:30-2:00	Oven rack / Baking tray
Fillet of beef	2 / 1	70-90	1:30-2:00	Oven rack / Baking tray
Pork fillet	2 / 1	70-90	1:30-2:00	Oven rack / Baking tray

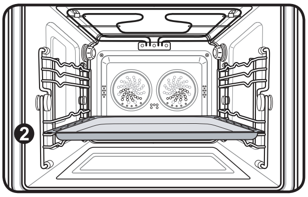
Preheating don’t needed.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

ECO Convection Setting

This mode uses the optimized heating system so that you save the energy during cooking your dishes.
The cooking time will be increased a little but you can achieve the even baking results on your dishes.

Baking tray or oven rack is often used on Level ❷.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with ECO Convection mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Sponge cake	1	150-160	0:30-0:40	Oven rack
Small cake	2	150-170	0:20-0:30	Baking tray
Muffin	2	160-180	0:30-0:40	Oven rack
Beef Roast Beef / 1 kg Medium	2 / 1	170-190	1:00-1:30	Oven rack / Baking tray
Potato Gratin	2	160-180	1:00-1:30	Oven rack

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Energy saving tip

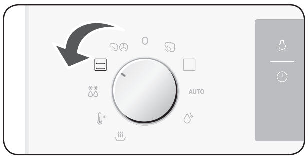
- If cooking time is more than 30 minutes, you can switch off the oven 5-10 minutes before the end of the cooking time for energy saving. The residual heat will complete the cooking process.
- Please do not open the door frequently during cooking to keep the temperature in cavity and it will save the energy and time.

USING MULTI-LEVEL COOK MODE

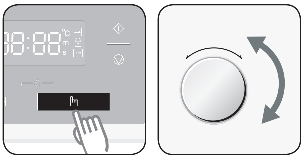
This mode is suitable for cooking with two different levels at the same time. This mode works by the circulation of heated air. The entire oven cavity may then be utilized. For example, cooking two trays of biscuits. The cooking time will be increased compared with 1 level cooking but you can bake double quantity at once.

Setting Multi-level Cook Mode

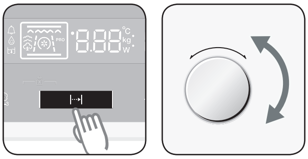
1. Turn **MODE SELECTOR** Dial to Multi-level Cook mode position.



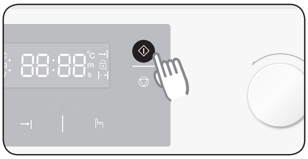
2. Press **SELECT** and turn **MULTI-FUNCTION SELECTOR** to set desired temperature.



3. To set cooking time, press **COOK TIME** and turn **MULTI-FUNCTION SELECTOR** to set desired cooking time.
    - Cooking time setting : Max. 10 hours.

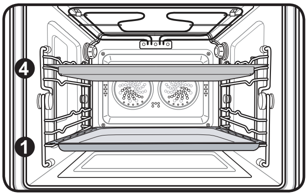


4. Press **START**.



For Multi-Level Cook, 2 baking trays or 1 baking tray and oven rack are usually placed on Level ❶ and ❹.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Multi-level Cook mode.

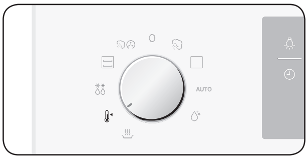
Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Small cakes	4 / 1	150-160	0:20-0:30	2 baking trays
Mini pies	4 / 1	160-180	0:20-0:30	2 baking trays
Croissants	4 / 1	160-180	0:20-0:30	2 baking trays
Puff pastry	4 / 1	180-200	0:30-0:40	2 baking trays
Cookies	4 / 1	170-190	0:15-0:20	2 baking trays
Lasagne	4 / 1	160-180	0:30-0:50	Oven rack / Baking Tray
Frozen oven chips	4 / 1	180-200	0:30-0:40	2 baking trays
Frozen nuggets	4 / 1	180-200	0:20-0:30	2 baking trays
Frozen pizza	4 / 1	200-220	0:20-0:30	Oven rack / Baking Tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

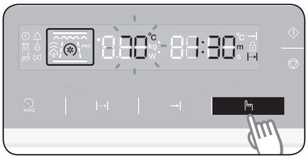
USING THE KEEP WARM MODE

In the keep warm setting, the food that you have cooked can be kept warm.

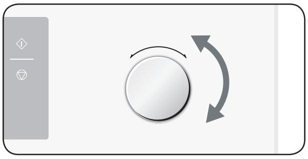
1. Turn the **MODE SELECTOR** to the **KEEP WARM** mode.



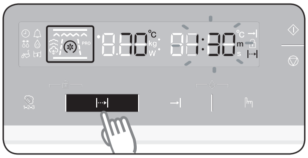
2. Press **SELECT**. The temperature is blinking (Default : 70 °C).



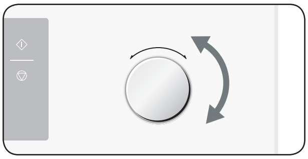
3. During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired temperature.
   - Temp setting : 60-100 °C



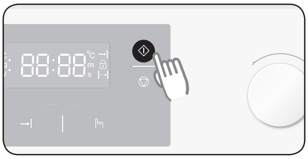
4. Press **COOK TIME**. The time is blinking.
   - Cooking time setting : Max. 10 hours.



5. During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired cooking time.



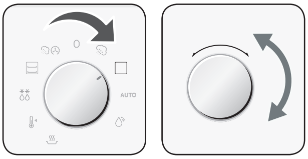
6. Press **START**.



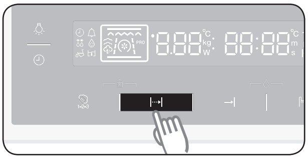
SETTING COOK TIME

After you get cooking function, you can set how much time you will cook. And the setting time is over, heating elements automatically turn off.

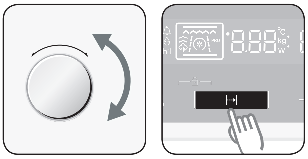
1. Select the desired oven mode and temperature.



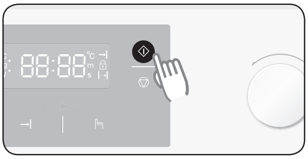
2. Press **COOK TIME**.



3. Turn **MULTI-FUNCTION SELECTOR** to set desired cook time.
   - Press **COOK TIME** to end setting cook time.
   - Cook time setting : Max. 10:00 hours.



4. Press **START** the oven will start promptly.

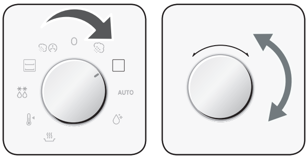


1) You can reset the programmed cook time in the same order as above.
2) When the set time has elapsed, an audible signal sounds and the oven switches itself off.
3) To cancel the programmed cook time, press **COOK TIME** and set the time to zero with the **MULTI-FUNCTION SELECTOR**.

SETTING END TIME

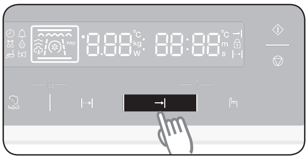
After you get cooking function, you can set when the cook is over. And the setting time is over, heating elements automatically turn off.

1. Select the desired oven mode and temperature.



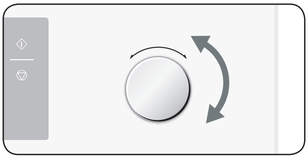
2. Press **END TIME**.
   The current time will be shown blinking on the display.

   Example Current time is 13:00 The current time’s digit “13:00” will blink.



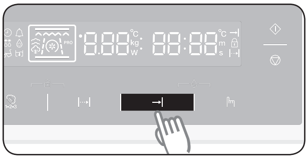
3. Turn **MULTI-FUNCTION SELECTOR** to set desired hour and minute. (14:00).

   Example Desired time is 14:00.



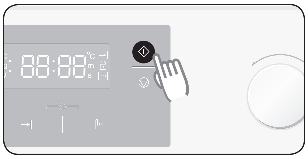
4. Press **END TIME** again.

   Example Current time is 13:00.
   Desired end time is 14:00.



5. Press **START** to start the oven. The oven will start promptly.

   Example Cooking time “1:00” is displayed.



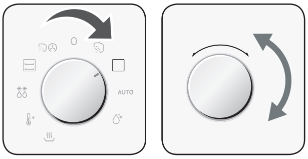
1) The cooking time will count down in the time display. When the set time has elapsed, an audible signal sounds and the oven switches itself off.
2) During cooking, you can adjust the preset cooking time with the **MULTI-FUNCTION SELECTOR** for better cooking performance.
3) To cancel the programmed end time, press **COOK TIME** and set the time to zero with the **MULTI-FUNCTION SELECTOR**.

SETTING DELAY START

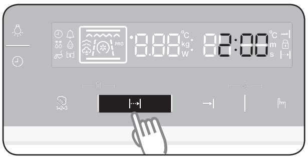
If the end timer is entered after the cook timer has already been set, the cook timer and the end timer are calculated and if necessary the oven sets a delay start point.

Example: Current time : 12:00.
Cook time : 2:00 if you wish to end cooking at 18:00.

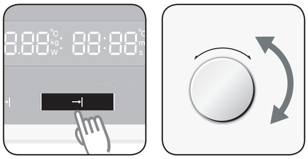
1. Select Oven Mode and desired function.



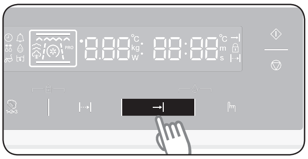
2. Press **COOK TIME** and enter the desired cook time. (2:00)



3. Press **END TIME**.
   - “14:00”, which cook time is added to current time, is displayed.
   - Enter the desired End Time. (18:00)



4. Press **END TIME**.
   - The oven automatically starts at the reserved time of 16:00.
   - The Cook Time is displayed at the start of cooking.



- Cook Time and End Time can be changed before the reserved time.
- When the setting time has elapsed, an audible signal sounds, “0:00” will blink in the display and the oven switches itself off.

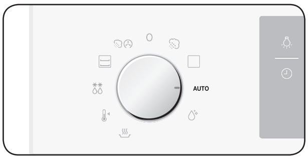
WARNING Do not leave the food for too long time in the oven as food may spoil.

USING THE AUTO MENU MODE

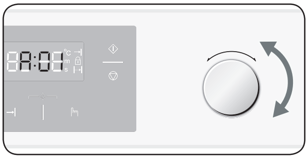
Auto Menu Mode allows you to choose from 35 pre-programmed settings to conveniently cook, roast or bake your favorite foods. Cooking time and power level are automatically set. Simply select one of the 35 settings and set the weight to start cooking.

Setting Auto Menu Mode

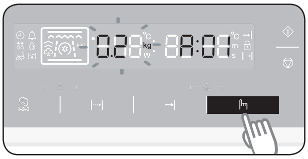
1. Turn the **MODE SELECTOR** to “**AUTO**” position.



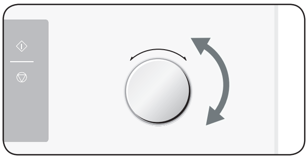
2. Turn the **MULTI-FUNCTION SELECTOR** to choose an auto menu feature.
   Refer to table on pages 48~50 for a description of the 35 Auto Menu settings.



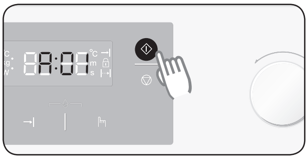
3. Press **SELECT**. The weight range starts blinking.



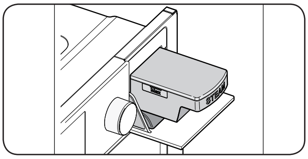
4. If you want to change the weight, turn the **MULTI-FUNCTION SELECTOR**.



5. Press **START**.
   - Auto cooking starts. When the cooking has finished, the oven will beep and “End” will flash four times. The oven will then beep one time per minute.



6. If you see the symbol 💧 in the display, fill the water tank up to the maximum line and place it back. Place your food into the cooking cavity.



- Some of the Auto menus are continuous. Others require the food to be turned over. The oven will beep to prompt you.
- The oven temperature set during the operation of the Auto menu are displayed.
- Temperatures and times cannot be changed during cooking.

GUIDE TO AUTO MENU SETTING

The following table presents 35 Auto Programmes for Steam cooking, Baking, Grilling, Roasting and Reheat. The tables contains its quantities and appropriate recommendations.
Before using those programmes always fill water tank up to maximum level with fresh water. The other programmes are running with fan oven mode or grill mode. Use oven gloves while taking out!

1. Steaming

No	Food Item	Weight (kg)	Accessory	Shelf level	Recommendation
A:01	**Broccoli florets**	0.2-0.6	Steam dish, perforated	2	Put broccoli florets on the steam dish and push the start to cook.
A:02	**Cauliflower florets**	0.2-0.6	Steam dish, perforated	2	Put cauliflower florets on the steam dish and push the start to cook.
A:03	**Steamed Fish fillet, 2 cm**	0.2-1.0	Steam dishes, perforated	2	Put fish fillet (2 cm) on the steam dishes. Push the start to cook. You can use the baking tray on bottom for dripping.
A:04	**Steamed Fish steak, 3 cm**	0.2-1.0	Steam dishes, perforated	2	Put fish steak (3 cm) on the steam dishes. Push the start to cook. You can use the baking tray on bottom for dripping.
A:05	**Steamed prawns**	0.2-0.5	Steam dishes, perforated	2	Put prawn (raw / uncooked-peeled or unpeeled) on the steam dishes. Push the start to cook. You can use the baking tray on bottom for dripping.
A:06	**Steamed Chicken breast**	0.2-1.0	Steam dishes, perforated	2	Put chicken breast on the steam dishes and push the start to cook. You can use the baking tray on bottom for dripping.
A:07	**Eggs, medium-hard**	0.1-0.6	Steam dish, perforated	2	Pierce a hole in medium sized eggs (M). Put 2-10 eggs on the steam dish. If you like more firm eggs, leave the eggs to stand for a couple of minutes.
A:08	**Steamed potato half**	0.4-0.8	Steam dish, perforated	2	Cut potatoes (each 150-200 g) into halves and put on the steam dish and push the start to cook.
A:09	**White rice**	0.2-0.4	Oven rack	2	Distribute white rice (basmati or pandan) evenly in a flat pyrex dish. Add for each 100 g of rice, 200 ml cold water. Stir after steaming.
A:10	**Flan steamed**	0.4-0.6	Steam dish, perforated	2	Put flan mixture in 6 small flan dishes (100 ml in each). Cover with cling film. Put dishes steam dish.
A:11	**Steeping dried fruit**	0.1-0.5	Steam dish, perforated	2	Put dried fruits (apricots, plums, apple) on the steam dish.
A:12	**Melting chocolate**	0.1-0.3	Steam dish, perforated	2	Break chocolate (pure or baking chocolate) into pieces, put in a small glass pyrex dish and cover with plastic foil or lid. Put dish on the steam dish. Keep covered during programme. After taking out stir well. (For white or milk chocolate decrease 5 min.)

2. Baking

No	Food Item	Weight (kg)	Accessory	Shelf level	Recommendation
A:13	**Apple pie**	1.2-1.4	Oven rack	1	Put apple pie into a round metal dish. Put on the oven rack. The weight ranges include apple and so on.
A:14	**Base for fruit pie**	0.3-0.5	Oven rack	2	Put batter into metal base dish on the oven rack.
A:15	**Brownies**	0.5-0.7	Oven rack	2	Put dough into a round glass pyrex or ceramic dish on the oven rack.
A:16	**Aussie beef pie**	0.5-0.7	Oven rack	1	Put batter into metal base dish on the oven rack.
A:17	**Pound cake**	0.7-0.8	Oven rack	2	Put fresh dough into suitable sized rectangular metal baking dish (length 25 cm). Put dish lengthway to the door on oven rack.
A:18	**Muffins**	0.5-0.6	Oven rack	2	Put muffin dough into metal muffin dish, suitable for 12 muffins. Set dish in the middle of oven rack.
A:19	**Sponge cake**	0.3-0.6	Oven rack	1	Preheat the oven, using the conventional mode to 180 °C. Put 300 g dough into 18 cm, 400 g into 24 cm and 500 g into 26 cm diameter round black metal baking dish. Set dish in the middle of oven rack.
A:20	**Homemade pizza**	0.6-1.0	Baking tray	1	Put pizza on the baking tray. The weight ranges include topping such as sauce, vegetables, ham and cheese.

3. Grilling

No	Food Item	Weight (kg)	Accessory	Shelf level	Recommendation
A:21	**Beef steak, thin, welldone**	0.3-0.6	Oven rack / Baking tray	4 / 1	We recommend to preheat the oven to 250 ˚C with grill mode for 5 min. Put beef steaks side by side in the middle of oven rack and baking tray. Turn over as soon as the oven beeps. Press start to continue process.
A:22	**Chicken pieces**	0.5-0.7 1.0-1.2	Oven rack / Baking tray	4 / 1	Brush chilled chicken pieces with oil and spices. Put skin-side down on oven rack and baking tray. Turnover, as soon as the oven beeps. Press start to continue process.
A:23	**Chicken, drumsticks**	0.5-0.7	Oven rack / Baking tray	4 / 1	Put the marinated Chicken drumsticks side by side on the oven rack and baking tray. Turnover as soon as the oven beeps. Press start to continue process.
A:24	**Fish steak**	0.3-0.6	Oven rack / Baking tray	4 / 1	Marinate fish fillet (2 cm) and put side by side on oven rack and baking tray. Turnover, as soon as the oven beeps. Press start to continue process.
A:25	**Fish fillet**	0.3-0.6	Oven rack / Baking tray	4 / 1	Marinate fish fillet (1 cm) and put side by side on oven rack and baking tray. Turnover, as soon as the oven beeps. Press start to continue process.

No	Food Item	Weight (kg)	Accessory	Shelf level	Recommendation
A:26	**Lamb chops**	0.3-0.6	Oven rack / Baking tray	4 / 1	Marinate lamb chops. Put lamp chops on oven rack and baking tray. Turnover, as soon as the oven beeps and press start to continue process.

4. Roasting

No	Food Item	Weight (kg)	Accessory	Shelf level	Recommendation
A:27	**Whole Chicken**	1.0-1.1 1.2-1.3	Oven rack / Baking tray	2 / 1	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of oven rack with baking tray. Turnover, as soon as the oven beeps. Press start to continue process. After cooking let stand for 5 minutes.
A:28	**Roast beef, rare-medium**	1.1-1.3	Oven rack / Baking tray	2 / 1	Brush the beef with oil and spices (pepper only, salt should be added after roasting). Put it on the oven rack and baking tray, with the fat-side down. Turnover, as soon as the oven beeps and press start to continue cooking process. After roasting and during standing time of 5-10 minutes it should be wrapped in aluminium foil.
A:29	**Roast pork**	0.7-0.9	Oven rack / Baking tray	2 / 1	Put pork roast, brushed with oil and spices, with the fat-side down on the oven rack and baking tray. Turnover, as soon as the beep sounds. Press start to continue cooking process.
A:30	**Whole fish**	0.4-0.8	Oven rack / Baking tray	2 / 1	Brush skin of whole fish with oil and herbs and spices. Put fish side by side, head to tail on the oven rack and baking tray. Turnover, as soon as the beep sounds. Press start to continue process. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.
A:31	**Roasted Vegetable**	0.2-0.5	Baking tray	4	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into baking tray. Brush with a mixture of olive oil, herbs and spices.
A:32	**Baked Potato**	0.4-0.8	Baking tray	2	Use middle sized potatoes. Rinse and clean potatoes. Brush skin with a mixture of olive oil, salt pepper and herbs. Put potatoes side by side on baking tray.

5. Auto Reheat

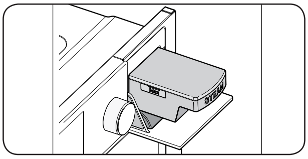
No	Food Item	Weight (kg)	Accessory	Shelf level	Recommendation
A:33	**Frozen pizza**	0.3-0.4 0.4-0.5	Oven rack	2	Put frozen pizza in the middle of oven rack.
A:34	**Frozen oven chips**	0.4-0.5	Baking tray	2	Distribute frozen oven chips on baking tray.
A:35	**Frozen fish fingers**	0.3-0.5	Baking tray	2	Put frozen fish finger evenly on baking tray. If turnover when beeps, you can get the better results.

USING THE AUTO DEFROST MODE

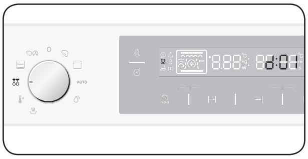
Auto Defrosting Setting ❄

The following table presents 5 Auto Programmes for Defrosting. It contains its quantities and appropriate recommendations.

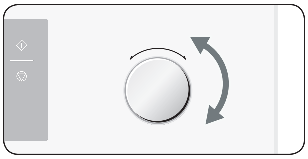
1. Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



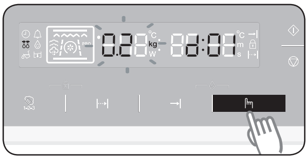
2. Turn the **MODE SELECTOR** to the Auto Defrost mode position ❄.



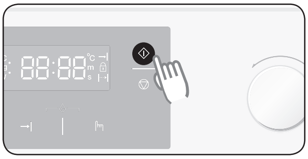
3. Turn the **MULTI-FUNCTION SELECTOR** to choose a Auto Defrost feature.



4. Press **SELECT**. The weight range starts blinking.



5. Press **START**.



Guide to Auto Defrost Setting

No	Food Item	Weight (kg)	Standing time (min.)	Shelf level
d-1	**Defrost Frozen Meat** (-18 °C)	0.2-0.5 0.8-1.5	10-30	Always shield the edges with aluminium foil. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Put the meat on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
d-2	**Defrost Frozen Poultry** (-18 °C)	0.3-0.6 0.9-1.3	10-30	Always shield the leg and wing tips with aluminium foil. This programme is suitable for whole chicken as well as for chicken portions. Put poultry on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
d-3	**Defrost Frozen Fish** (-18 °C)	0.3-0.8	10-30	Always shield the tail of a whole fish with aluminium foil. This programme is suitable for whole fishes as well as for fish fillets. Put fish on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
d-4	**Defrost Frozen Bread** (-18 °C)	0.1-0.3 0.4-0.6	5-10	Put bread horizontally, lengthways to the door on the baking tray, shelf level 2. This programme is suitable for all kinds of sliced bread, as well as for bread rolls and baguettes.
d-5	**Defrost Frozen Fruit** (-18 °C)	0.2-0.6	5-10	Distribute fruits evenly into baking tray, shelf level 2. This programme is suitable for all kinds of sliced fruits or berries.

- After defrosting meat (particularly poultry), operate the empty oven about 10 minutes in the Convection mode (200 °C) for killing bacteria in the cavity.
- Do not refreeze food once it has thawed.

1) When you have finished defrosting, pour out the water in the tray and wash out the tank.
2) Dry the cooking room with a dry cloth if there is any remaining water.
3) The cooling fan always works for 3-10 minutes after Auto Defrost mode. However, this is not a malfunction and you do not need to worry about this.

TEST DISHES

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven. Insert baking tray with slanted side towards the door front.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min.)
Small Cakes	Baking tray	2	Conventional	150-170	20-30
		2	Convection	150-170	20-25
	Baking tray + Baking tray	1 + 4	Multi-Level Cook	150-160	20-30
Fatless Sponge Cake	Springform cake tin on Big grid (Dark coated, ø 26 cm)	1	Conventional	160-180	20-30
		1	Convection	150-160	30-35
Shortbread	Baking tray	2	Conventional	150-160	20-30
		2	Convection	150-160	20-30
Apple Yeast Tray Cake	Baking tray	1	Conventional	150-160	40-50
		1	Convection	150-160	45-55
Apple Pie	Big grid + 2 Springform cake tins * (Dark coated, ø 20 cm)	1 Placed diagonally	Pizza (Convection + Bottom)	170-190	70-90

* Two cakes are arranged on the grid at the back left and at the front right.

2. Grilling

Preheat the empty oven for 5 minutes using Grill function.

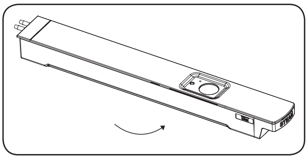
Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min.)
White Bread Toasts	Oven rack	4	Grill	250 °C	1st 1-2 2nd 1-2
Beef Burgers * (12 ea)	Oven rack + Baking tray (to catch drippings)	4	Grill	250 °C	1st 10-15 2nd 10-15

descaling and cleaning

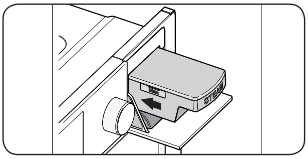
DESCALE MODE

When you see the message 💧 on the display, the oven needs to be descaled.
If you do not perform to 2 step of descale mode (cleaning and rinse mode), the descale message does not disappear. Since then you operate the steam mode 2 more hours after the descale message is displayed, the steam-related functions are limited.

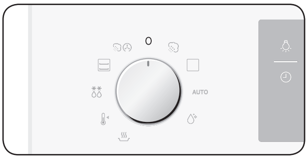
1. Pour 500 ml mixed solution of descaler and clean water in the water tank. Regarding to mixing ratio, refer to the user manual of descaler.



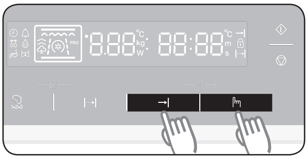
2. Close the lid of water tank before installing into main unit.



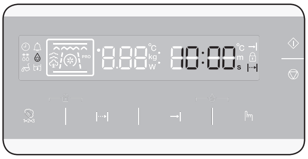
3. Turn the **MODE SELECTOR** to “**OFF**” position.



4. Close the door and press and hold down both **END TIME** and **SELECT**. The machine displays 50 minutes and starts descaling.
   - Cleaning Mode: 40 min
   - Rinse Mode: 10 min

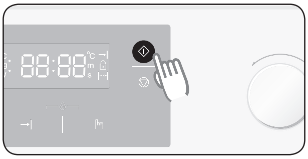


5. When it has progressed for about 40 minutes, the machine displays “10:00” and stops operating with a beep.
   Remove the tank and empty any remaining mixed water.
   Wash the tank with water and fill up to the maximum line with clean water.
   Put it back into the main unit.



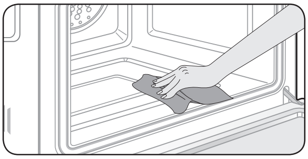
- When ‘10:00’ is displayed, you have to operate the rinse mode within 25 minutes. If you do not, the set will be reset after 25 minutes and then you will perform the descale mode again.

6. Press **START**. A rinse mode takes place with clean water.
   After 10 minutes later, the descale mode will be completed.



7. When done, the machine will make a beep. Empty both the tank and the drip tray and clean the tank with water.

8. Open the door and wipe inside the cooking cavity with a dry cloth.

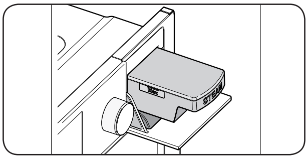


- We advise to use Citric acid when you descale the machine. Citric acid is a highly effective descaler made exclusively from natural, totally biodegradable substances.
  It is non-corrosive, non-aggressive and has no environmental impact. As well as being an affective descaler, it also has an antimicrobial sanitising action, thus helping to ensure the hygiene of the machine’s internal components, preserve the taste of the food over time and extend the working life of the machine.
- Water is used for steam cooking, which contains calcium and magnesium. Through heating, water evaporates and only the floating materials (minerals) remain (not harmful to humans).
- If the descaling cycle is interrupted before completion, the programme must be started again from the beginning.

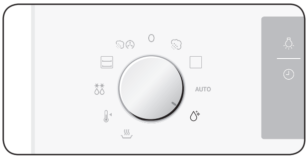
USING THE STEAM CLEAN FEATURE

The Steam Clean feature allows you to sanitize your oven in just 10 minutes. The STEAM CLEAN process takes 7 minutes, and the standby time for the process is 3 minutes. In these 3 minutes the steam will soak all the leftovers and you can wipe them from the ceiling or walls with a soft cloth.

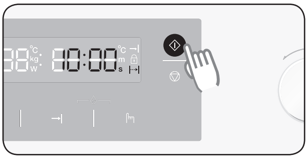
1. Fill the water tank up to the maximum line and place it back.



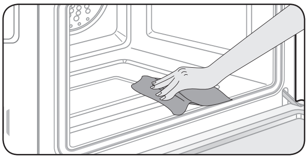
2. Turn the **MODE SELECTOR** to **STEAM CLEAN**.



3. Press **START**. The oven will start automatically.

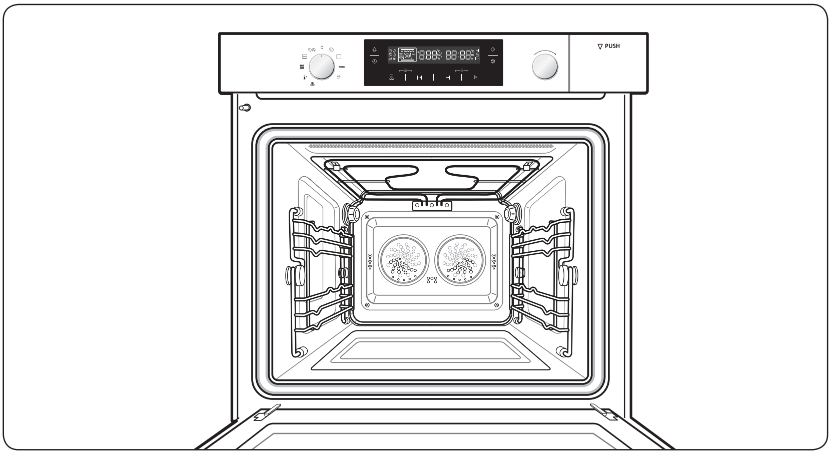


4. When the process is finished, open the door and wipe inside the cooking cavity with a dry cloth.

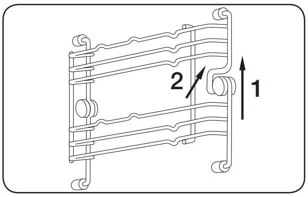


- Use this feature only when the oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners for safety reasons.

CLEANING



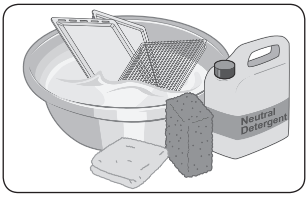
1. Cleaning inside the cavity.
   - Lift up both left and right shelves at the front (1). Move them towards the middle (2) and pull them out. Wipe any leftovers from the ceiling or walls using a neutral cloth dipped in detergent.
   - When completed, install both shelves back into the correct positions.
   - Even solid, difficult stains or dry leftovers can be removed by using the steam clean process.



2. Cleaning the oven surface, control panel and window.
   - The surface of the oven can be wiped with a wet dish towel, followed by a dry cloth to remove the water completely.
   - Do not use force when cleaning the control panel as it can be damaged while cleaning.
   - Clean the transparent window with a neutral detergent-dipped dish towel and then with a dry cloth until no water remains.

3. Cleaning the water tank and the tray.
   - Wipe them with a sponge dipped in a neutral detergent and then rinse them with water.

4. Cleaning the accessories.
   - Wipe them with a neutral detergent and dry them before inserting them back into the cooking cavity.
   - Do not use force on the accessories when wiping them with a scrubber, as this may damage the coated surface.



⚠ WARNING

- NEVER use benzene, thinner or a metal scrubber to clean. Otherwise, it can cause discoloration or damage to the surface.
- Do not spray water onto the machine when cleaning it. This can lead to electric shock or fire.
- Do not expose the water tank or tray to direct sunlight to dry it. This can result in malformation or damage.
- Do not separate arbitrarily the Gasket door from the cavity for cleaning.

troubleshooting and information code

TROUBLESHOOTING

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

Neither the oven's display nor the oven operate.

- Make sure the plug is properly connected to a grounded outlet.
- If the wall outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug the oven into a different outlet.
- Plug a different appliance into the outlet. If the other appliance doesn't work, call a qualified electrician to repair the wall outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check if any packaging material or anything else is stuck in the door seal.
- Check if the door or door switch are damaged.
- Press Cancel twice and enter all cooking instructions.

The oven does not start when you press the start button.

- Make sure the door is closed completely.

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating.
  Remove the accessories and operate the oven at the convection setting of 200 °C for 30 minutes before using.
  There will be a distinctive odor. This is normal. Ensure your kitchen is well ventilated during this conditioning period.

The power goes off before the set time has elapsed.

- It may occur a power outage. If there was a power outage, the time indicator will display: 88:88.
- Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.
- Make sure the oven is placed properly in accordance with installation guide.

The food is either overcooked or undercooked.

- Make sure the cooking length is set appropriately by considering the type of food.
- Make sure the temperature is set appropriately.

The food is not cooked at all.

- Make sure the door is closed securely.
- Check if delay start is set correctly and/or start button is pressed.
- Reset the circuit breaker or replace any blown fuse.

Operating noise is too loud.

- The oven makes noise during operation. This is normal.
  If you hear an abnormal sound continuously, please contact the Samsung Call Center.

The light bulb is not working.

- The light bulb is loose or defective. Tighten or replace the bulb.
- The switch operating light is broken, please contact the Samsung Call Center.

The fan continues to operate after the oven has been turned off.

- This is a normal condition. Cooling fan may continue to operate for up to cooling down the oven after oven has been turned off.

Condensation inside the oven.

- This is normal condition. Simply wipe away after cooking.

Air flow around the door and outer casing.

- This is normal condition.

Steam escaping from around the door or vents.

- This is normal condition. As the number of racks or amount of food being cooked increases, the amount of visible steam will may increase.

The oven make a strange noise during the steam mode operation.

- This is a normal condition. Water pump may continue to operate to insert the water to steam generator.

Steam is too small during the steam mode operation.

- Change the steam level of oven. If the steam is small continuously, please contact the Samsung Call Center.

The oven make a strange noise after the steam mode has been turned off.

- This is a normal condition. Drain pump may continue to operate to remove the remain water of steam generator, after the steam mode has been turned off.

INFORMATION CODES

Code symbol	Problem	Solution
SE	**KEY SHORT ERROR** This error occurs when a button is pressed and held for over 60 seconds.	Press **STOP/CANCEL** to stop the oven. After cooling, please restart the oven. OVEN has still same problem after above action, then contact an authorized SAMSUNG Customer Service.
E- 23	**TEMP SENSOR TARGET TEMP ERROR** It occurs when the preheating is not completed and the temperature of cavity inside is under 120 °C for 30 minutes.	If any of these errors occur, please contact SAMSUNG Customer Service.
E- 21	**TEMP SENSOR OPEN ERROR** It occurs due to a defective sensor, misplaced wires, a defective PCB.	
E- 22	**TEMP SENSOR SHORT ERROR** It occurs due to a defective sensor, misplaced wires, a defective PCB.	
E- 24	**ABNORMAL TEMP SENSING ERROR** It occurs when the temperature of cavity inside is over 250 °C for 10 minutes.	
E- 71	**TEMP SENSOR SHORT ERROR** It occurs due to a defective sensor, misplaced wires, a defective PCB.	
E- 72	**ABNORMAL TEMP SENSING ERROR** It occurs due to a defective sensor, misplaced wires, a defective PCB.	
E- 81	**COMMUNICATION ERROR**	
E- 83		
E- 51		
E- 53		

technical data

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

TECHNICAL DATA

Model		NQ50C7935ES
Power source		240 V / 50 Hz
Power consumption	Maximum power	3350 W
	Grill	2750 W
	Convection	2700 W
	Steam	3000 W
Cooling method		Cooling fan motor
Dimensions (W X H X D)	Outside	595 x 454.2 x 570 mm
	Oven cavity net	555 x 445 x 548.8 mm
Volume		50 liter
Weight	Net	38.0 kg approx
	Shipping	41.5 kg approx

memo

memo

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com
NEW ZEALAND	0800 SAMSUNG (0800 726 786)	
CHINA	400-810-5858	
HONG KONG	(852) 3698 4698	www.samsung.com/hk (Chinese) www.samsung.com/hk_en (English)
INDIA	1800 3000 8282 1800 266 8282	www.samsung.com/in
INDONESIA	0800-112-8888 021-5699-7777	www.samsung.com/id
JAPAN	0120-327-527	www.samsung.com
MALAYSIA	1800-88-9999	www.samsung.com/my
PHILIPPINES	1-800-10-SAMSUNG(726-7864) for PLDT 1-800-3-SAMSUNG(726-7864) for Digitel 1-800-8-SAMSUNG(726-7864) for Globe 02-5805777	www.samsung.com/ph
SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com
THAILAND	1800-29-3232 02-689-3232	www.samsung.com/th
TAIWAN	0800-329-999 0266-026-066	www.samsung.com
VIETNAM	1 800 588 889	

Code No.: DG68-00471D